

Te MATA

ESTATE 1896

ESTABLISHED IN 1896, TE MATA ESTATE REMAINS FAMILY OWNED, PRODUCING INTERNATIONALLY RECOGNISED WINES EXCLUSIVELY FROM ITS HISTORIC, HAWKE'S BAY VINEYARDS

ESTATE GROWN. ESTATE BOTTLED. ESTATE WINES.



BULLNOSE '22

FIRST PLANTED IN 1990, THE BULLNOSE VINEYARD'S OLD RED IRON SOILS PRODUCE TE MATA ESTATE'S FINEST SYRAH. THIS WINE HAS DISTINCT FLORAL AND SPICE AROMAS, RICH FLAVOURS OF PLUM, RASPBERRY AND BLACKBERRY, WITH A VELVETY TEXTURE.

ORIGIN

The wine is named Bullnose after an early Morris Cowley car, which was nicknamed Bullnose due to its distinctive radiator. The bull emblem that appears on the wine label is drawn from the car's radiator crest.

VINEYARDS

Separate parcels of fully ripened syrah grapes were hand harvested from Te Mata Estate's Bullnose and Isosceles Vineyards on 12 and 20 March 2022.

WINEMAKING

The individual lots were each destemmed and given a traditional warm-plunged fermentation. The resulting wines underwent extended maceration on skins before pressing and then a secondary malolactic fermentation. The separate wines were then run to a mixture of new and seasoned French oak barriques for 11 months' maturation. During this time, they were regularly topped and raked, before blending and then bottling in August 2023.

TASTING NOTE

Displaying Bullnose's classic vibrant, purple-edged magenta colour. This has perfume, plush berry fruit and underlying power. That signature Bullnose 'nose' displays dianthus and freesia aromas with fresh raspberry, black cherry, and cola throughout. The front palate's rich and soft entry is loaded with those same ripe, concentrated fruit notes with superfine tannins and a refreshing fine finish. Bullnose Syrah '22 delivers classical elements alongside a modern level of detail, power, refinement, and restraint.

CELLARING POTENTIAL

Bullnose '22 is closed with a Diam cork, allowing continued evolution in bottle for 15 years from harvest.



TECHNICAL ANALYSIS AT BOTTLING

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|---------------------------|--------|
| pH | 3.57 |
| Total acidity as tartaric | 5.6gpl |
| Alcohol | 13.0% |
| Residual Sugar | Dry |